

Rostock, 10 February 2001

To:
Chief, Vessel Sanitation Program Branch
National Center for Environmental Health
Centers for Disease Control and Prevention
4770 Buford Hwy NE, Mailstop F 16
Atlanta, GA 30341-3724
USA

Subject: Corrective action MS ARKONA Inspection San Juan February 7, 2001

Reference: PO/ARK/070201

Dear Sir,

In accord with the 11.6.1.1 of the Vessel Sanitation Program Manual, please find below our corrective action statement related to your vessel sanitation inspection dated February 7 in San Juan, Puerto Rico.

Item	Violations	Corrective Action
1	The halogen analyser-chart recorder charts did not have a range of 0.0 to 5.0 mg/l (ppm)	The charts will be replaced and the recorder recalibrated to the new charts in a range of 0.0 to 5.0 mg/l (ppm)
2	The free residual chlorine was not being monitored at least hourly during the bunkering of potable water	Internal procedure will be developed to monitor hourly the free residual halogen during bunkering of potable water
3	A minimum of four random potable water samples per month was not being collected and analysed for the presence of E. Coli	Internal procedure will be developed. Due to our operation, it will be recommended to supply the vessel with a E. Coli Measurement test kit.
4	The vessel did not have a copy of the microbiological report from the port where they bunkered potable water.	The company Port operation will put in activity representative agents in order to collect copies of the most recent microbiological water test.
5	A shepherds' hook was not provided in the outdoor pool.	After investigation, the hook founded to be located to a not prominent location. The hook is relocated to a more visual and accessible location
6	The interior of the reach-in cooler in the pool bar had difficult to clean features.	The refrigerator should be replaced during the next refit period.
7	Packaged butter was noted in an ice water mixture.	Proper equipment allowing self-drainage of water will be installed. Training of Buffet steward will be re-enforced in matter monitoring and control

8	Cut melons were tested at 50°F, cheese were tested at 58°F, cold cuts were tested at 60°F	Galley personnel will be trained to check more often the temperature of displayed potentially hazardous food. The company will draw a time control procedure to prevent bacterial growth.
9	The passenger buffet sneeze shields in the dining room did not extend forward enough to protect all food which could be displayed, especially the garnish bowls	Due to the difficult construction of this station, the sneeze shields should be replaced during the next refit period.
10	The fruit station on the forward end of the center buffet in the dining room is used for fruit preparation on order. The nearest hand wash station to this fruit station was well over 60 feet's away in the galley	Due to the location of the buffet, it will not be possible to install a wash station. A procedure will be established to monitor proper hand washing. Additional hand wipe sanitizers will be located to this station.
11	The waiter station had a linen cut-out section on the top, which had bare wooden supports along a large gap to the upper interior shelf. Gasp and seams were present along lower cabinet interior panels and where the power cables penetrated the station base.	The cover of the cut-out section will be redesigned in order to avoid bare wooden support to be present. The gaps and seams will be properly sealed so the power cable entrance.
12	The large bread-slicer was labelled and not used for at least 5 months	The slicer shall be removed and give adequate space for more appropriate equipment such as blast chillers
13	There was no blast chillers installed on the ship	In accordance with item 12, location appropriate for blast chillers. Installation should be effective during the next refit period
14	Bulkheads and deckheads attached switches, electrical conduit, phones and speakers in various areas of the galley made cleaning difficult	Misplaced features will be relocated during the next refit period allow ing proper cleaning
15	A few older model reach-in refrigerators remain with difficult to clean interior features such as wiring; fan coils units, piping and fasteners.	The older units should be replaced during the next refit period by more appropriate refrigeration units.
16	The final sanitizing rinse temperature of the in use conveyor dish wash machine was at 154°F. the rinse tank temperature was 180°F	Procedure of temperature check will be reviewed to ensure proper monitoring of the final rinse temperature. Engineers will also be informed of the importance of this matter. Different tank temperatures will be adjusted as per manufacturers recommendation
17	The conveyor dishwash machine's mounted final rinse thermometer was out of calibration and there was no gauge on the fresh water supply pipe to the machine	Gauge will be installed. Proper procedure will be implemented in order to monitor thermometer calibration

18	The final hot water sanitizing rinse temperature in the stationary rack pot wash machine was 140°F-146°F. The machine was in active use	Procedure of temperature check will be reviewed to ensure proper monitoring of the final rinse temperature. Engineers will also be informed of the importance of this matter
19	The pot wash machine did not have a manufacturers data plate affixed.	The Chief Engineer is informed and will forward a list of all missing plates for replacement
20	The bundled wires and pipes in the upper interior of upright reach-in refrigerator R-134-A was soiled with dirt and mould residue (fish prep)	Personnel informed of proper cleaning procedure. Old model of reach-in refrigerator should be replaced during the next refit period.
21	Deck pallets covered the walk in fish freezer and formed a raised deck. Two piles of boxed fish were stored on the pallets. The top surfaces of the pallets were soiled.	Provision personnel informed to remove any unnecessary pallets from the freezers. Personnel also informed not to store any food items on dirty surfaces.
22	Raw frozen beef was stored on the top shelf beside but not in contact with frozen deli meat rolls in the meet walk-in freezer	Provision personnel instructed to separate raw frozen food to ready to eat frozen food.
23	In the crew galley, the distance from the only hand wash station to the two far preparation sections opposite was 34 feet's.	Construction review will be done in order to locate one more hand wash station in the forward part of the crew galley. Should be done during next refit period
24	There were no manufacturers data plates affixed on the dish wash machine in the crew galley.	The Chief Engineer is informed and will forward a list of all missing plates for replacement
25	The entire crew galley was very hot and humid. The only dedicated exhaust ventilation was a filter bank over the cooking line, which was not equipped with a capture hood.	Construction review will be done in order to modify the exhaust unit. Should be done during the next refit period. Until then, crew cook are instruct to reduce heat source while not in use in order to avoid over heating the galley.

Should you have any comments, questions or should you need further details regarding this corrective action report, please do not hesitate to contact me.

Again all our effort will be put in place in order to follow the guidelines given by the Vessel Sanitation Program.

Respectfully yours,



Paul Osenda
Manager Health & Hygiene
Seetours – German Branch of P&O Princess Cruises plc.